133 Hanashiro and Oushichan villages to a broad semi-circular valley, the
361 Oushichan plain, with a gentle gradient sloping to the sea. Shortly before the coast is reached there is a sharper drop, and it is in this depression along the shore and the coastal strip that the fishing village lies.

134 The Okinawan clay loams and the Chinen stony clays are also the
133 predominating soils of the area. There are about 85 acres of the gently sloping clay loams, 155 acres of the gently sloping Chinen stony clays. While moderately fertile and well drained, these soils are also shallow and stony, with obvious defects for the pursuit of agriculture. There are 10 acres of deep, fertile poorly drained, slightly acid alluvial soils. These occur along the river and its estuary and in a small former river mouth to the south. There are about six acres in rough stony land.

731 The village has very little storm protection. There are no shelter
133 belts around it, nor are there many trees within. It is open to storms
417 and typhoons, and the water, lashed by the sea, is sufficient to break and scatter the large stones of the seawall. At present, inside the village there is none of the privacy typical of the agricultural villages and their compounds. There are few trees, shrubs, or fences. In the
361 older part of the village, the houses are closely set together. Fishing
351 nets hang on the lines of the yard. In season, the yard is covered with
● 227 drying fish, fish fins, and fish backs. The yards and the shore are dotted with men cleaning or repairing their boats.

362 The lack of natural beauty of the place is accentuated by the poor-
512 ness of the houses and the other buildings. Its atmosphere is unmistakably
484 different. The village is more commercial and more lively than the quiet and concealed agricultural village. Life is not so much of a routine, for much depends on the weather and the sea. The village has people who have travelled widely. Some of its fishermen have been in the waters of Java, of the South Seas, of the Andaman Islands, the Philippines, and Indo-China.

438 The village's main commercial contacts are with the remaining
[311] agricultural villages of the township from which it must obtain much of its food, for the area is not suited to agriculture, nor is much land available. For wider contacts, there are Itoman about 4 1/2 miles, and Naha about 8 1/2 miles away. Buses go through the village twice a day.
494 The three wheeled cycles are irregular but come and go more often. Fish
368 is sold at Naha. The theatre for the travelling troupe of actors from
574 Naha and for movies is in Horikawa across the river. Many visits are also made to Itoman to see relatives and friends.

727 The war was even more catastrophic for Minatogawa than for Hanashiro.
[361] Before the war, Minatogawa was a thriving, prosperous and well built up small town. About 70% of its buildings had a tile roof and 30% had thatch roofs. There were about 30 stores, sake shops and drinking places, including a geisha house, along the road, serving the fishermen and the stonecutters. Of the 430 buildings in the area, only three were left

226 most important.

226 (1) The sword or spearfish (kajiki in Japanese, akitaki in
136 Okinawan). This fish (some specimens reach 450 pounds) is caught
[227] from May through September. Fishermen go about 12 miles out for the catch. A wire leader 15 feet long with a hook is attached to a 1400 foot braided cord line about 3/16 of an inch in diameter. The line is gradually played out after the initial 700 feet are lowered. Swordfish fishing is done in the daytime. The fish is said to be scarce at night. The hook is about 2 1/2 inches long.
262 The swordfish is considered the most delicious of fish. It is ex-
[435] pensive, selling from Y50 to Y100 per kin (slightly over 1.3 pounds)
[432] depending on season and supply; consequently, fishermen sell rather than eat it, except in times of oversupply. Large fish are usually cut up before being sent to market; the small ones are sent whole.
[252] The swordfish is ordinarily eaten fresh. The favorite method of preparation is to fry it after dipping a slice in a batter of flour, dried milk and water. Occasionally it is eaten raw as sashimi. Dried swordfish is considered a delicacy. Unlike the shark, the fins (hane) are not dried.

226 (2) The tunny (subinoue in Japanese, subi in Okinawan). This
136 fish is caught between April and November. Here there are two ways
[227] of catching the fish, depending on the type of boat. If the large boat, the hatsudōki, is used a long line with as many as 200 hooks set 75 feet apart is used. At intervals of every three hooks, there are buoys with flags (hata). These flags, alternately white and red, are about the size of a large handkerchief. In another arrangement, the buoys may also alternate with the flags. The same line and wire leader used for the swordfish are employed with tunny catching, but the hook is smaller. When submerged the hooks are at various depths, their paths describing semi-circles from buoy to buoy. Lines may be pulled in from one to four times a day, depending on the biting. The bobbing of the buoys and the flags indicates the biting and the probable catch. A fishing party remains out for three days, leaving at five in the evening, returning about ten in the evening of the second day.

The small boats use two lines, the longer going down from the center of the boat, the shorter near one end. The method of catching the tunny is the same as that for the swordfish. In night fishing, the line might be lowered fifty feet, gradually playing out ten feet at a time. Tunny fishing is mostly a night catch. The line during night operations may be let out 700 feet, and, in the day 350 feet.

(3) The shark (fuka in Japanese). This fish is caught in the same way as the tunny. Fishing takes place both during the day and night. On the small boats, the line and its 15 foot leader with one hook, is about 840 feet long, and the entire length is let out.

(4) The mackerel (hishisaba). The main season for catching the mackerel is from March through May. These fish, usually weighing about 30 pounds, are caught by divers who seek the fish out while it is sleeping under stones. A strong line is tied around the tail and the fish is pulled up on board. There it is killed with a short

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136 (9) The lobster, (ebi in Japanese, ibi in Okinawan). Catching the lobster is the work of young men, usually up to 24 years of age. A man over 35 may be too old for the hard work involved. Occasionally in summer older men engage in part time lobster catching. The fisherman secures a flashlight, covered with sheet rubber, around his left wrist with a strong rubber band. The rubber casing for the flashlight
● [207] is often an old bicycle inner tube. The light can be turned on or off without removing the tubing. In his right hand, the diver holds a hook (ebikake in Japanese, ibikakiya in Okinawan) over 25 inches long, which he uses to dislodge the lobsters from the rocks below. Often fishermen remain in the water for three hours, the period depending on the season, the potential catch, and on how cold the fisherman becomes. The diver wears only a pair of shorts. The lobster is a year round catch, though there are few in winter. The full moon is considered bad for lobster fishing. It is not known exactly how lobster were caught in the days before flashlights. Some old men said that nets were used.

[432] On a good day, one small boat with three or four men, can catch
[434] 150 pounds of lobster. It is not eaten frequently by the villagers,
but sold to the large fishing co-operative association (Suisankumiai-
[435] rengokai). The hard and disagreeable work makes the lobster expensive.
At present the local market is sensitive to the tastes of the Americans
[434] in Okinawa. Weekly estimates of probable demand are furnished by the
central office of the association to the local head of the fisherman's
association, who in turn informs the fishermen. The lobster is con-
[262] sidered a delicacy and is eaten only when there is a large catch and the demand is low.

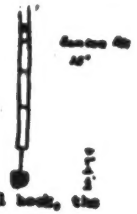
(10) The seabream (taisakana in Japanese, akamasu in Okinawan). The seabream is caught with a home made device shaped like a Y with
[227] a top bar: Ŧ. The base of the Y has a loop for the hook and line. These wire devices are known as yamaguchi in Okinawan though the younger fishermen call it the sarukan. The fish are caught by a series of these wire devices strung along a line with a sinker at the end. The success of the catch can be judged by lifting the line. An ordinary catch will bring fish on 3 out of the 5 hooks.

These are the main fish caught in this area. There are small catches of the bonito (katsuo), the dolphin or porpoise (iruka), and the shrimp (zakoebi), and a small octopus (tako). But these are rather infrequent. There are hundreds of other fish caught, especially of different smaller sardines (awaishi).

227 The wire devices used for catching the seabream can be used in varying sizes to catch many different types of fish. Some, such as the ones described, are used for the bonito, and very small ones are employed in catching sardines.

227

MIYAKOJIMA FISHING GEAR

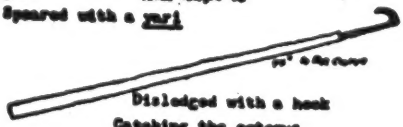


An 8 pointed petal hook, the Hanakuku

The Yaen, a fishing lure

The Yamaguchi

Speared with a yari



Dislodged with a hook
Catching the octopus

Yamaguchi on a line

A fish knife, the sashikatana

A flying fish (tobiuo) net

Lobster hook

1: Glacken E-5 (1951-1952) 1953 AC7 Okinawa AC7

3

Division of the Catch

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The division of the catch and the division of labor between the sexes in catching and distributing the fish are based on custom. In the memory of old grandmothers in the village, these customs today are substantially the same as they were in their childhood. The innovations since that time have been technical improvements such as flashlights for underwater diving, motors instead of sails or oars, boat building out of planks using modern hand tools rather than carving out logs, and manufactured fish hooks and gear. [178] [227] [50]

226 476

The mechanics of dividing the catch depend on whether the boat is a small or a large one. In Minatogawa, all the boats except one are small so that the division is simple. With the larger boats, the custom is more involved, as more factors have to be considered.

In the case of the small boats, let us assume that there are two fishermen, the owner and a friend or relative. The value of the catch is ¥3500 with ¥100 expenses for gas and oil. The net value is thus ¥3400. This is divided three ways. The boat gets one share, and each of the fishermen gets a share. In this illustration, the boat owner gets two-thirds of the proceeds, one share as the owner of the boat, one share as a participating fisherman.

These partnerships are very fluid. No agreements are made in writing. Neither are there oral agreements to fish together for any definite period. The partnerships continue as long as the fishermen are compatible and form and dissolve without ceremony or formality. But a practical question does arise in the event of the illness of one of the fishermen.

In this case, a substitute is found for the duration of the regular fisherman's incapacity. This is informal and may be another friend or relative free to help out. The substitute gets the full share of the regular fisherman. In these partnerships, the owner of the boat pays for all repairs that cost money. The other gives his labor for repair and maintenance, such as oiling with shark oil, putting plugs in the holes or in weak spots, or assisting in carrying the boat to a safe place during typhoons.

The division of the catch in larger boats is also best explained by an example. Let us assume an eleven man crew with the corresponding shares:

A The Boat's Share
B The Captain
C The Engineer
D-J Fishermen
K The Cook